

Starters

Small Plates & Salads

<p>(v) EDAMAME 9 <i>Sea-salt or chilli</i></p> <p>BBQ SPARE RIBS 21 <i>Hoisin sauce</i></p> <p>(v) STEAMED AUBERGINE 15 <i>Chilli & corriander</i></p> <p>BLACK COD ROLLS 2PCS 24 <i>Chilli, mango sauce</i></p>	<p>½ CRISPY AROMATIC "DUCK" SALAD 21 <i>Signature dish – over 20 ingredients</i></p> <p>(v) CUCUMBER SEAWEED SALAD 19 <i>Goma dressing</i></p> <p>(v) HERILOOM TOMATOES & PICKLES 18 <i>Corriander & yogurt dressing</i></p> <p>LASKA SOUP 24 <i>Chicken, prawns, scallops</i></p> <p>(v) WHOLE FRESH COCONUT 18 <i>Drink, then eat</i></p>
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Handmade Dim Sum 4pcs



Sauces included:

Ponzu
Black pepper vinegar
Chilli garlic

SIU MAI 20 <i>Prawn & pork</i>
HAR GAO 20 <i>Prawn</i>
(v) MIXED MUSHROOM 20
(v) SPINACH SWEET POTATO 20
MIXED BASKET 20

Chef Selection

Tempura

(v) SEASONAL VEGETABLES 22
TIGER PRAWN 26
ROCK SHRIMPS 24

SAUCES YUZO, SPICY MAYO
ADDITIONAL SAUCE 3CHF

Steamed Bao Buns 2pcs

PULLED PORK 24 <i>Picked carrots</i>
AROMATIC DUCK 26 <i>Lychee, pomegranate, chilli</i>
(v) AUBERGINE & ZUCCHINI 22 <i>Grilled vegetables, chilli-coriander</i>



Sushi

Sashimi 3pc Nigiri 2pc

9PC OMAKASE	54	
15PC OMAKASE	78	
4PC OMAKASE		42
TUNA – AKAMI	26	24
TUNA – CHUTORO	28	26
SALMON	21	19
HAMACHI	22	20
UNAGI	22	20
PATAGONIAN PRAWNS	20	18
IRURA	20	18

Maki

SPICY TUNA 8pc <i>avocado, takuan, spicy mayo</i>	32
SALMON 8pc <i>avocado, wasabi mayo</i>	28
TIGER PRAWN 6pc <i>cucumber, chive, spicy mayo</i>	28
RAINBOW 8pc <i>snow crab, yuzu mayo</i>	32
YELLOWTAIL FUTOMAKI 6pc <i>Yuzo truffle mayo, shiso leaf</i>	28

New Style

BLUE FIN TUNA <i>Black tobiko</i>	30
TUNA TATAKI <i>Apple & ginger</i>	26
YELLOWTAIL USUZUKURI <i>Jalapeno, avocado</i>	28

Vegetarian

NIGIRI/GUNKAN 2PC

NIGIRI AUBERGINE	18
NIGIRI SMOKED DIAKON	18
GUNKAN SHITAKE	20
NIGIRI COURGETTE	18
NIGIRI ASPARAGUS	18
NIGIRI TAMAGO	20

MAKI

DRAGON ROLL <i>Asparagus tempura, avocado, tomburi, mango, plum sauce</i>	26
OSHINKO <i>Mango, cucumber, asparagus, takuan, anago sauce</i>	26
HATO ROLL <i>Miso glazed sweet potato tempura, carrot chives</i>	26

Large Plates

From the Grill

WHOLE SWISS BABY CHICKEN 54

Hummous & yuzu

BEEF RENDANG 45

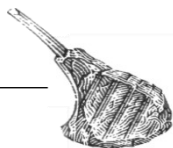
Spicy, rich, creamy malaysian curry

BLACK COD 62

Miso marinated, truffle yuzu fennel

SALMON 36

Teriyaki Sauce



From the Wok

BLACK PEPPER BEEF 45

Argentinian beef, mixed mushroom, red onions

KUNG PAO 40

Chicken, bell peppers, onions, spicy chilli sauce

SINGAPORE NOODLES 42

*Chicken, prawns, mixed peppers, onions,
bean sprouts*



Side-Dishes

VEGETARIAN FRIED RICE 12

JASMINE RICE 7

KIMCHEE FRIED RICE 14

CHINESE GREENS 16

Xo sauce

TENDER STEAM BROCOIL 16

Red miso

Desserts



Mochi

GREEN TEA
COCONUT
MANGO
VANILLA
CHOCOLATE
PASSION FRUIT

all 5 per pc

Ice Sorbet

COCONUT-LIME
RASPBERRIES-YUZU

all 6

Ice Cream

GREEN TEA
VANILLA
SESAME

all 6